


The following recipes,
quotes and
household hints are
excerpts from
columns in the weekly
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Wallace C. Brown,
Editor.



It is not right to raffle. Though, of course, when a church needs money that is different.

The word "Dear" is one of the greatest inventions in the English language. Every married man can say " my dear wife" and no one can tell just exactly what he means.

Rhubarb Marmalade.

Wipe your rhubarb with a damp cloth, and cut in pieces as for a pie. When cut, to every quart of fruit allow three quarters of a pound of sugar.

Lay the sugar over the rhubarb in a vessel large enough to contain the juice and melted sugar and let it stand overnight. In the morning put in a preserving kettle and let it boil gently. Take one lemon for every two quarts of fruit and while the fruit is boiling mince the rind very fine. Ten minutes before the marmalade is done put in the rind and juice of the lemon in the proportion named. This is a very old recipe and a great favorite with all.

An appeal to the understanding man,
"Wipe your feet."

Tea Biscuit

One half cup of butter, two cups sugar, two pints flour, two teaspoonfuls of baking powder, one teaspoon extract nutmeg. Sift the flour, sugar, and powder together; rub in the butter cold and add enough sweet milk to make a soft dough--add the extract last; roll out half an inch thick and cut out with a biscuit cutter: wash over with milk and bake twenty minutes.

Sponge Cake

Take five fresh eggs, their weight in sugar: the weight of three in flour. Beat yolks and sugar to a creamy paste, whip whites to a stiff froth, and add to yolk paste. Sift in the flour gradually; add a teaspoonful of flavoring extract, and stir only just enough to mix well, pour immediately into pans lined with buttered paper. Sprinkle over a little sugar and bake in a quick oven for thirty minutes.



Marriage makes the man, the woman was maid before.

Fruit Trifle

Put one quart of strawberries or any other fresh fruit on hand in the bottom of a glass dish; sugar the fruit, cover it with a layer of macaroons, pour over it a custard made with one quart of milk and the yolks of five eggs, well beaten, sweeten to taste; when cold, place on the top the whites of the five eggs beaten to a stiff froth with a little sugar.

"We wish," says a Texas newspaper, "that a few of our citizens could be permitted to live till they die a natural death, so as to show the world what a magnificently healthy country Texas really is."

Physic, says an old surgeon, is the art of amusing the patient while nature cures the disease.

Cracker Fruit Pudding

Six crackers pounded fine, one quart boiling milk, one spoonful flour, one cup brown sugar, six eggs, raisins and currents, nutmeg and spice. Bake in low oven till thick.

Worth Knowing

Keep salt in a dry place.

Keep yeast in wood or glass.

Keep preserves in glass.

Keep lard in tin vessels.

Keep meal and flour in a cool dry place.

Keep vinager in wood, glass or stoneware.

Sugar is a valuable ingredient in curing meat and fish.

Crusts and pieces of bread should be kept in an earthen jar, covered in a dry, cool place.

To prevent meat from scorching during roasting place a basin of water in the oven.

Bees use large amounts of water in preparing food for their young and secreting wax. Keep troughs of water near your apiary.

To extract grease from papered walls--Dip a piece of flannel in spirits of wine and rub the spots once or twice.

To restore crape, thoroughly brush all dust from the material, sprinkle with alcohol and roll in newspapers, commencing with the paper and crape together, that the paper may be between every portion of the material. Allow it to remain in the roll until it is perfectly dry.

Boston Brown Bread

Three and three-quarters cups Indian corn meal,
two and one-half cups rye meal(not flour),
two-thirds cup molasses, one quart milk
(sweet or sour),
two teaspoonfuls soda dissolved in the milk:
Steam in tin pudding boiler five hours:
take off the cover and set in fill morning.

Jumbles

One cup butter, one cup sugar, four eggs,
two cups flour ,one teaspoon baking powder,
rub together the butter and sugar:
add the beaten eggs and flour, sifted with the
powder; flour the board: roll out the dough rather
thin: cut with cutter, roll in sugar:
lay over greased tins: bake in moderately hot
oven ten minutes.

Johnny Cake

One pint sour cream, six eggs,
one-half cup sugar, two cups corn meal,
one cup flour, one teaspoon soda,
one teaspoon salt.

Penalties

The penalty of popularity is envy.

The penalty of thin shoes is a cold.

The penalty of tight boots is corns.

The penalty of a baby is sleepless nights.

The penalty of a public dinner is bad wine.

The penalty of marrying is a mother-in-law.

The penalty of interfering between man and
wife is abuse, frequently
accompanied by blows from both.

The penalty of buying cheap clothes is like
going to law--the certainty of losing
your shirt and having to pay for it.

The penalty of remaining single is having
no one who cares a button for you,
as abundantly proved by the state
of your shirts.

The penalty of a legacy, or fortune, is the
sudden discovery of a host of poor
relations you never met before.

The penalty of lending is the loss of the
item.

Union Cake

Two cups sugar, one-half cup butter, three-fourths cup of sweet milk, three cups flour, whites of six eggs, one-half teaspoonful soda and one teaspoonsful cream of tartar. Custard for the layers---one pint milk, one-half cup of sugar, two eggs, two tablespoonfuls corn starch; boil until like thick cream and spread between the layers when cool.

Nice Pudding Sauce

One cup sugar , one egg, one heaping tablespoonful of butter to be beaten to a cream, one cup of boiling water to be quickly stirred in just before serving. Flavor to taste.



In searching for a wife;
look only at the feet,

for does not the old adage
tell us that "All's well that
ends well?"



Coconut Pie

Take one coconut and grate; add the milk and two eggs, fill the mixture is as thick as custard pie. One nut makes two pies.

Rust may be removed from knives by rubbing them on a piece of smooth board with a cork dipped in a mixture of fine emery powder and sweet oil.

Cream of tartar rubbed upon soiled white kid gloves cleans them well.

Man has to go out and seek his path;
woman's path usually lies close under her feet.

To Clean Brass

Mix rotten-stone with sweet oil to a paste and rub it over the whole surface with a cork until it assumes a greenish-black color. Then wipe off with an old cloth. Then polish.

Give a slow man all the time there is and he will want eternity.

Ill will never speaketh well of any.

The frog is an emblem of hope; he is forever springing.

A man can live on music and poetry until he is married, but after that he must be fed regulary or he will make music of another kind.

The hardest thing to do so constantly that you do it well is to mind your own business.

"Suppose, Belle," said a poor but honest youth to a girl one day--"Suppose that a young man loved you dearly--but was afraid to ask you to marry him, maybe because he was very timid or felt too poor or something; what would you think of such a case?"

"Think," answered the girl immediately. "Why if he was poor, I should think that he was doing just the right thing in keeping still about it!"

The question was never brought up again.



Gold Cake

One cup sugar, three quarters cup butter, one cup sweet milk, yolks of eight eggs, two cups of flour, one teaspoonful cream tartar, half teaspoon soda.

Cup Cake

One cup milk; two cups butter, three cups sugar; five cups flour, four eggs.

Mountain Cake

Two cups butter; three cups sugar; five cups flour; one cup milk; eight eggs; two teaspoons baking powder. Flavor with lemon and nutmeg.

Orange Cake

Two cups sugar; one cup milk; four eggs; four cups flour; butter the size of an egg. Beat the yolks, sugar and butter to a cream. Add the whites, beaten to a stiff froth; then the flour. Jelly: Two oranges; one cup sugar; one teaspoonful corn-starch.

Custard Pie

One pint milk; two tablespoonfuls sugar; two eggs; a little salt and nutmeg. Bake in a medium size plate in a slow oven.

Apple-Custard Pie

Peel sour apples and stew until soft and not much water left in them; then rub them through a colander; beat three eggs for each pie to be baked and put in at the rate of one cup of butter and one of sugar for three pies. Season with nutmeg. Bake as pumkin pies, which they resemble in appearance.

Sponge Cake

One coffeecup sugar; one coffeecup flour; five eggs; one-half the juice and the rind of one lemon, or teaspoonful of vinager. Bake in one loaf.

Sea Foam Cake

The whites of ten eggs, beaten to a stiff froth; one and a half cups sugar; one cup flour, one teaspoonful baking powder, mixed in the flour. Sift in the flour and sugar and bake in a warm oven.

Cure for Warts

Put a small piece of Alum into enough water to dissolve it; bring this to a boiling heat then apply a drop of this boiling liquid on the wart. The liquid should be thick and syrup-like. Do this for several days and you will see the wart slowly disappear.

Cheese Fondue

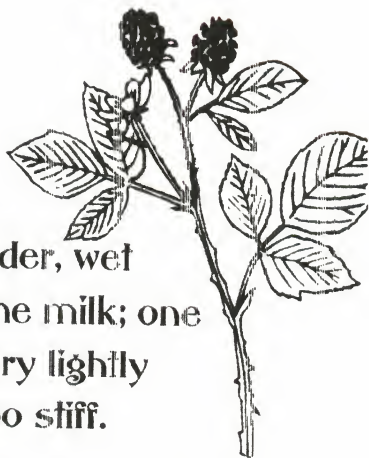
A pint bowl full of minced cheese, the same quantity of bread crumbs; two well-beaten eggs; half a teaspoonful of nutmeg; one teaspoonful of salt. Heat a pint of milk, boiling hot, and in it put a large tablespoonful of butter; pour the boiling milk over the other ingredients and mix well. Cover and set on warm stove for several hours stirring once in a while. One-half an hour before serving place in a hot quick oven. Serve immediately.

Soft Boiled Eggs

Place the eggs in a warm saucepan, and cover with boiling water; let them stand where they will keep hot, but not boil, for ten minutes.

Crust for Meat Pie

One quart of flour; three
tablespoonfuls of lard;
two and one half cups of milk;
two teaspoonfuls of baking powder, wet
with hot water and stirred into the milk; one
teaspoonful of salt. Work up very lightly
and quickly, and do not get it too stiff.



Cottage Pudding

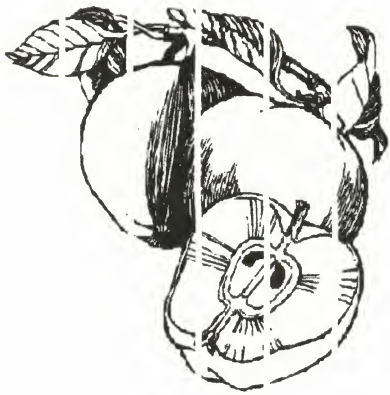
One-half cup sugar; three tablespoonfuls melted
butter; two eggs; two cups flour; one cup milk; two
teaspoonfuls baking powder, sifted in the powder.

George Washington Pudding

Two cups flour; one cup molasses; one cup milk;
one teaspoonful cinnamon; one teaspoonful cloves;
one teaspoonful soda; one-half teaspoonful salt; two
eggs. Steam two hours.

Ginger Bread

Four eggs; four cups flour; one cup butter; one cup
molasses; one cup sugar; one cup sour milk; one
teaspoon each of soda, ginger and cinnamon.



Spiced Currants

Five pound currants; four pounds sugar; one pint vinager; four teaspoonfuls cinnamon; four teaspoonfuls cloves; Boil three hours. Delightful with venison or mutton.

How to cook cranberries.

Put one quart or more of cranberries to cook, with cold water to cover. Let them boil slowly for one hour; then strain through a sieve or fine cloth; pour back in the stew-pan or pot and to every cup of juice put one cup of sugar, white or brown. Let boil for another hour; then before taking them up, add corn-starch to thicken to taste for a nice jelly. One teaspoonful and a half to every quart will be enough.

Spots on furniture, from anything hot, or from acohol, can be removed by rubbing hard with sweet oil and turpentine. When the spots disappear, wash in milk-warm soap suds, dry quickly and polish by rubbing briskly with a chamois-skin.



Rice Custard

One quart of milk, one-half cup of rice, boil the milk one and one-half hours; beat together the yolks of four eggs, one-half cup of sugar, salt to flavor, and stir it in the thickened hot rice. For frosting, the whites of the eggs and four tablespoons of sugar whipped together.

What is the difference between a good soldier and a fashionable lady?

One faces the powder and the other powders the face.

Chocolate Cake

Two cups of sugar; one cup of butter; whites of eight eggs beaten to a froth; one cup of sweet milk, three full cups of sifted flour and three teaspoonful of baking powder. Beat the sugar and butter to a cream, add the milk, then the flour (baking powder in it), and the whites. When mixed well, divide and into one half grate a cake of sweet chocolate.



Steamed Brown Bread

One pint sweet milk, two cups Indian meal, one cup rye flour, one half cup molasses, one teaspoonful soda: steam three hours.

Brown Bread

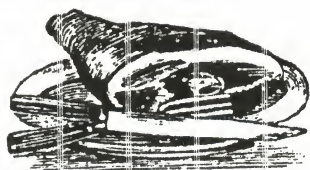
Three coffeecups Graham flour, one coffeecup corn meal, three coffeecups sour milk, three-fourths coffeecups syrup, one teaspoonful soda in the milk: steam six hours.

Corn Bread

Four eggs, two cups sour milk, two cups sweet milk, three tablespoonfuls sugar, one teaspoonful soda: lard size of hen's egg, which must be melted before mixing: one teaspoonful salt: corn meal to make batter thin enough to pour. Bake in hot, quick oven.

Before marriage, a girl frequently calls her intended "her treasure," but when he becomes her husband she looks upon him as "her treasurer."





Horse-Radish Sauce

The following method of fixing horse-radish is said to be an excellent relish with cold ham, corned beef or eggs. One tablespoonful of melted butter, one of prepared mustard, three of grated horse radish root, one of vinager, one teaspoonful of sugar and half a teaspoonful of salt. Beat together until thoroughly mixed.

To color ices----For yellow, use yolks of eggs or a bit of saffron steeped in a liquid and squeezed. For red, use beet root juice, for green, pound spinach leaves or beet leaves, express the juice and boil in a tea cup in a saucepan of water to take off the rawness. For white use cream or pounded almonds.

Veal Cutlets

Make a batter of a cup of milk, a beaten egg, pinch of salt and flour with a half teaspoonful of baking powder mixed in. First fry the veal a nice brown in drippings or butter, then dip into the batter and fry again brown. Cook thoroughly three quarters of an hour over moderate fire. Serve with a few slices of lemon.



Silk pocket-hankerchiefs and deep blue factory cotton will not fade if dipped in salt and water while new.

Lemon Preserve

One pound of sugar, quarter pound of butter, six eggs and the whites of four well-beaten, the rind of two lemons grated and the juice of three. Mix together and let it simmer till of the consistency of honey. Stir all the time or it will burn.

A certain young woman named Hannah
Slipped down on a piece of banana:
She shrieked and Oh my'd!
And more stars she spied
Than belonged to the star-spangled banner.

A gentleman sprang to assist her,
And picked up her muff and her wister,
"Did you fall ma'am?" he cried.
"Do you think," she replied,
"I sat down for the fun of it, mister?"

Dead men tell no tales because their tombstones tell it for them.

If salt is added to the flour before the water, on stirring paste for starch or gravey, it will prevent the flour from forming into lumps.

Pound Cake

Two coffee cups flour; one coffeecup butter; one coffeecup sugar; five eggs. Flavor to taste.

Stewed Apple Pie

Stew the apples and mash them. sweeten to taste. Stir in a teaspoonful of good butter while the apple is hot, and season as preferred.

Do not put the apple into crust till it becomes cool. Put strips of crust across the top and sift powdered sugar over it.

Love is sweet, and so is sugar, but sometimes there is a good deal of grit in both.

Custard Pie

One pint milk: two tablespoonfuls sugar: two eggs: a little salt and nutmeg. Bake in a medium size plate in a slow oven.

Lemon Pie

Three tablespoonfuls of corn-starch; one pint of boiling water; grate the rind of one lemon; add the juice, piece of butter the size of an egg, and the yolks of three eggs. Beat the butter and sugar while hot, and the eggs and lemon beat together cold. Put all together and bake in a deep pie-plate.

What is the difference between half a glass of water and a broken engagement: One is not filled full and the other is not fulfilled.

It is not the whitewash on the fence that keeps it together, but the rough posts which no one sees. It is not a man's pretense that gives him his value, but the motives which are hidden from view.



Prepared by C. Koshen, Volunteer
Milton Historical Sociey
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